

# VALENTINE'S DAY MENU

39.50 PER PERSON

TO START GLASS OF PROSECCO FROM PIEDMONT

## STARTER

MEDITERRANEAN FISH SOUP

*Croutons, rouille, Gruyere cheese*

MR WHITES SCOTCH EGG

*Colonel mustard sauce*

WHEELER'S CRISPY CALAMARI

*Tartare sauce and lemon wrap*

SALT ROASTED BEETROOT SALAD (V,GF)

*goat's cheese, walnut dressing*

SHOT OF CHAMPAGNE INFUSED STRAWBERRY SORBET

## MAIN COURSE

8oz Sirloin steak (GF)

Peppercorn sauce, pomme frites, confit piccolo tomato and Madeira glaze

Grilled Fillet of Plaice (GF)

Sauce bernaise, buttered new potato

Chicken A La Forrestiere

French style pea, grilled wild mushrooms, fondant potato and Madeira jus

Saffron risotto with red wine reduction and vegetarian Parmesan (V,GF)

## DESSERT

Freshly baked raspberry and rhubarb crumble

Vanilla ice cream

Classic Dark Chocolate mousse

Fresh Blueberry Cheesecake

*\*To share between the two\**

Apple and Cinnamon Tarte Tatin

Vanilla bean Ice cream

